

# Cantico

## Falanghina Terre di Chieti IGT



CANTINE MUCCI

<b>Grapes</b>	100% Falanghina
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	South-east; 150 metres above sea level
<b>Type of Soil</b>	Heavy clay
<b>Training Method</b>	Abruzzese pergola 2,20m x 2,20m, renewal shoot
<b>Planting Density</b>	2100 plants per hectare
<b>Harvest</b>	From the 10 <sup>th</sup> to the 15 <sup>th</sup> September (variable data)
<b>Fermentation</b>	Clarification of grape must and inoculation with selected yeast; 50% ferments in stainless steel tanks for 15 days at 16°C; the remaining 50% in barriques for 8 days at 20-22°C
<b>Refining</b>	50% in stainless steel tanks with inert gas protection; the remaining 50% in medium toasted French oak barriques for 4 months; to follow bottling combining the two parts
<b>Analytical Data</b>	Sugar Content 20 Babo; alcohol 13%; total acidity 6,30; pH 3,45; residual sugar 4 gr/l
<b>Sensory Evaluation</b>	Intense straw-yellow colour; elegant floral scents of broom and elderberry, typical smell of ripe yellow fruit; good acidity and savoury, velvety, with great volume and intensity
<b>Food Pairing</b>	Ideal with Mediterranean cuisine such as seafood risotto, legume soups, grilled fish and white meats. Also excellent with soft cheeses. Serve at of 10°C

